

Live Bake -Along



maidenhillspringtimefun

Join Jenny, Jamie and Jessica on
Facebook Live Friday 2nd April @ 2pm
and bake a delicious Easter chocolate cake
together!



What you'll need

2 x 20cm cake tins
Mixing bowls
Kitchen scales
Baking parchment
Cooling rack
Electric mixer / hand
mixer

Ingredients

For the sponge:

- 350g butter or baking spread
- 350g caster sugar
- 6 large eggs
- 300g self raising flour
- 50g cocoa powder
- ½ tsp baking powder
- ½ tsp bicarbonate of soda
- 1 tbs milk

For the chocolate buttercream:

- 250g butter
- 450g icing sugar
- 50g cocoa powder
- 2-3 tbs milk

For decoration:

- 2 flake bars (crushed)
- 270g mini eggs
- plus whatever else you would like to add eg chicks, bunnies etc!

Instructions

1. Pre-heat your oven to 160C Fan/180C/350F/Gas Mark 4, and grease and line two 20cm cake tins.
2. Make the sponge by mixing the butter and caster sugar in a large bowl with a spoon until fluffy, or ideally mix using an electric mixer.
3. Add the eggs and milk, and whisk until fully incorporated.
4. Add the self raising flour, cocoa powder, bicarbonate of soda and baking powder and whisk in until you can't see any flour anymore.
5. Divide the mixture between the tins, use scales for accuracy if you like.
6. Bake them for 35-40 minutes or until a thin skewer inserted in the middle comes out clean. Leave them to fully cool either in the tins or remove from the tin and place on cooling racks.
7. To make the chocolate buttercream mix the butter, cocoa powder and icing sugar together. Once it starts to come together add the milk and mix until smooth. I use my electric hand whisk to do this but you can also do it by hand with a spoon. If the buttercream is too stiff then you can add a little more milk.
8. If the cakes have domed on top, level them off with a cake leveller or a serrated knife.
9. Put one of the sponges on your plate or cake stand and pipe or spread some of the buttercream onto it.
10. Add the other sponge on top and pipe or spread the remaining buttercream on top.
11. Create a slightly taller ring of buttercream, about 1 inch from the edge of the cake, this will be the nest for the mini eggs.
12. Decorate the taller ring of buttercream with the flake bars, then place the mini eggs (& other decorations) in the centre.
13. Leftovers will keep in an airtight container in a cool place for 2-3 days.